

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	0	No	THE VESSEL HAS DEVELOPED A DETAILED TRAINING AND INSPECTION PROGRAM FOR THE BACKFLOW PREVENTION DEVICES. THERE IS NO UNIFORM LIST OF THE DEVICES IN USE OR OF ALL THE CONNECTIONS TO THE POTABLE WATER SUPPLY WHERE CONTAMINATION MAY OCCUR.
ACTION Master List to be made. In progress.					
2	PADDLING POOL	10	0	No	AN ANTI-VORTEX DRAIN COVER WAS NOT PROVIDED FOR THIS POOL. THE DRAIN LINE WAS SAID NOT TO BE CONNECTED TO A SUCTION SYSTEM. THE STAFF STATED THAT THE WATER FROM THIS POOL DRAINS INTO THE ADJACENT LARGE SWIMMING POOL. ACCORDING TO THE STAFF ONLY A FEW INCHES OF WATER ARE IN THE POOL WHEN IT IS IN USE.
ACTION Chief Officer – Ordered for delivery on the 16 th July 2003.					
3	CHILD ACTIVITY CENTER	41	0	No	A SIGN INSTRUCTING CARE GIVERS TO WASH THEIR HANDS AFTER EACH DIAPER CHANGE WAS NOT POSTED AT THE DIAPER CHANGING STATION.
ACTION Sign has been posted.					
THE TOILETS WERE NOT CHILD-SIZED. AN AIRTIGHT WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOMS.					
ACTION – Four child size seats purchased and in place along with airtight waste receptacle.					
4	2 DECK 2 PANTRY	16	0	Yes	MILK IN THE DISPENSER WAS TESTED AT 45°F. THE UNIT THERMOMETER REGISTERED BETWEEN 44-46°F.
ACTION Milk machine checked by technical staff and working properly. New temperature controller fitted.					
5	ROOM SERVICE PANTRIES	21	1	No	GAPS WERE NOTED AROUND EQUIPMENT AND CABINETS.
ACTION Ongoing upgrades, maintenance and repairs in progress.					
6	ROOM SERVICE PANTRIES	33	1	No	THE BULKHEADS AND DECKHEADS WERE NOT EASY TO CLEAN DUE TO ATTACHED EQUIPMENT AND EXPOSED PIPES.
THE DECKS WERE DIFFICULT TO CLEAN DUE TO THEIR CONSTRUCTION.					
ACTION Ongoing upgrades, maintenance and repairs in progress					
7	LIDO DISHWASH	22	0	No	A CURTAIN WAS NOT PROVIDED BETWEEN THE WASH AND RINSE COMPARTMENTS OF THE DISHWASH UNIT.
ACTION A Curtain is in place and staff re-instructed in the procedures for operating machines					
8	LIDO CENTER BUFFET	21	1	No	EXCESS WATER AND CORRODED COMPONENTS WERE NOTED IN THE TECHNICAL COMPARTMENTS UNDER THE COLD BASINS.
ACTION Small leaks on pipe work repaired.					
9	LIDO PORT BUFFET	21	1	No	EXCESSIVE MOISTURE AND CORRODED COMPONENTS WERE NOTED IN THE TECHNICAL SPACE UNDER THE BUFFET.
ACTION Has been thoroughly checked and no leaks found. Excessive moisture removed.					

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
10	LIDO PORT BUFFET	26	3	Yes	
	THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.				
	ACTION Fryer coils cleaned and staff re-instructed				
11	LIDO GALLEY	36	0	No	
	A PORTION OF A BROKEN LIGHT BULB WAS NOTED IN THE BOTTOM COMPARTMENT OF THE PIZZA OVEN.				
	ACTION Item removed and staff instructed in proper cleaning procedures				
12	LIDO POTWASH	26	3	Yes	
	A FEW CUTTING BOARDS WERE NOTED TO HAVE A GREASE RESIDUE BUT WERE STORED AS CLEAN.				
	ACTION Staff re-instructed in cleaning procedures				
13	LIDO POTWASH	28	0	No	
	THE CUTTING BOARDS WERE STACKED TO DRY. SEVERAL OF THE BOARDS WERE STILL WET.				
	ACTION Boards now placed vertically to air-dry				
14	LIDO PRODUCTION	20	0	No	
	THE TOP FAN GUARD PANEL IN THE MICROWAVE WAS MISSING.				
	ACTION Microwave removed to be replaced.				
15	LIDO PRODUCTION	26	3	Yes	
	THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.				
	ACTION Coils have been cleaned and staff re-instructed				
16	CHART ROOM BAR	21	1	No	
	AN OPENING WAS NOTED IN THE BOTTOM OF THE CABINET AT THE SERVICE END OF THE BAR.				
	ACTION Stainless Steel cover made and fitted.				
17	CHART ROOM BAR	27	1	No	
	GREASE WAS NOTED IN THE BOTTOM OF THE CABINET AT THE SERVICE END OF THE BAR.				
	ACTION Area cleaned				
18	YACHT CLUB BAR PANTRY	20	0	No	
	THE INSULATION MATERIAL IN THE UPPER WATER/ICE COMPARTMENT OF THE ICE MACHINE WAS NOTED TO BE FRIABLE.				
	ACTION Covered with stainless steel plate.				
19	YACHT CLUB BAR	27	1	No	
	THE TECHNICAL COMPARTMENT AND DRAIN AREA WERE SOILED UNDER THE BAR.				
	ACTION Area cleaned				
20	HAMBURGER GRILL	27	1	No	
	DEBRIS WAS NOTED IN THE TECHNICAL COMPARTMENT UNDER THE COUNTER.				
	ACTION Debris removed.				

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
-----	----------	------	--------	----------	-------------

21 INTEGRATED PEST MANAGEMENT

40

0

No

A LIST OF THE PESTICIDES USED AND THEIR EFFECTIVENESS WAS NOT PROVIDED IN THE INTEGRATED PEST MANAGEMENT PLAN.

ACTION Pesticides and their effectiveness are now listed in IPM.

22 MEDICAL

01

0

Yes

THE 24-HOUR PRIOR TO ARRIVAL REPORTS WERE MADE LESS THAN 24 HOURS PRIOR TO ARRIVAL IN THE UNITED STATES FROM A FOREIGN PORT. A REPORT WAS MADE ON 5/31 AT 10:24 A.M. FOR A 6/1 ARRIVAL AT 7 A.M. A REPORT WAS MADE ON 5/8 AT 10:29 A.M. FOR A 5/9 ARRIVAL AT 8 A.M. A 4-HOUR PRIOR TO ARRIVAL REPORT WAS MADE ON 6/1 AT 6:32 A.M. FOR A 6/1 ARRIVAL AT 7 A.M.

ACTION Procedures in place so that report is sent at the required time.

23 POTABLE WATER

07

0

Yes

THE VESSEL HAS 6 POTABLE WATER TANKS THAT SHARE WALLS WITH THE HULL OF THE VESSEL. THE VESSEL HAS SUBMITTED A VARIANCE REQUEST THAT INCLUDES SALINITY METERS, AND AN ALARM SYSTEM TO DETECT SEA WATER IN THE POTABLE WATER TANKS. THE VARIANCE ALSO INCLUDES A PLAN OF ACTION SHOULD AN ALARM SOUND. THE ANTICIPATED DATES FOR INSTALLING THE SALINITY METERS AND ALARMS IS MAY-JUNE 2004. AS PER THE CHIEF ENGINEER THEY WOULD NOT BE ABLE TO CONDUCT THIS WORK PRIOR TO THIS SCHEDULED RETROFIT.

ACTION Specification presented and information discussed. This is to be corrected at next Refit.

24 BRITANIA PRINCESS GRILL

21

1

No

THE TECHNICAL CABINET OF THE DEEP FAT FRYERS HAD PAINTED SURFACES THAT WERE ROUGH AND AREAS WHERE THE PAINT WAS SOFT.

ACTION New equipment on order to replace these units. Order No. TO8030039 - Due July 16th

25 FOOD SERVICE GENERAL

33

1

No

THE DECK TILES WERE CRACKED, CHIPPED, MISSING, AND LOOSE THROUGHOUT THE FOOD AND WAREWASHING AREAS OF THE VESSEL. THE GROUT WAS WORN IN SEVERAL AREAS. NUMEROUS AREAS OF THE GALLEY WERE NOT ADEQUATELY COVERED.

ACTION On going maintenance – 4 Year Plan.

26 FOOD SERVICE GENERAL

33

1

No

NUMEROUS BULKHEADS AND DECKHEADS IN FOOD SERVICE AREAS HAD GAPS, SEAMS AND HOLES THAT RENDER THE SURFACES NOT EASILY CLEANABLE. SEVERAL PROFILE STRIPS WERE LOOSE AND/OR HAD GAPS.

ACTION 4 Year Plan – Project Team progressing.

27 MAIN GALLEY - CARONIA

26

0

Yes

THE FRYER COILS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.

ACTION Coils cleaned and Staff re-instructed

28 FOOD SERVICE GENERAL

21

1

No

THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS AND OPEN SEAMS.

ACTION Equipment being renewed – four year plan.

29 FOOD SERVICE GENERAL

34

1

No

NUMEROUS LEAKS WERE NOTED IN PLUMBING FIXTURES THROUGHOUT FOOD SERVICE AREAS.

ACTION Most were repaired on the day, ongoing normal maintenance.

30 MAIN GALLEY - CARONIA

33

1

No

THE DECKHEAD ABOVE THE HOT LINE WAS SOILED WITH GREASE.

ACTION Deck-head cleaned and staff re-instructed in cleaning procedures

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
31	MAIN GALLEY - CARONIA	34	1	No	THE DECK DRAIN NEAR THE COMBI OVEN WAS CLOGGED. ACTION This deck drain has been unblocked
32	MAIN GALLEY - CARONIA	33	1	No	THE SEALANT ABOVE THE COVING BEHIND THE DEEP FAT FRYER WAS DETERIORATING AND SOILED. ACTION Sealant scraped out and renewed.
33	MAIN GALLEY - CARONIA ROOM SERVICE AREA	27	1	No	GASKETS OF THE UNDERCOUNTER REFRIGERATOR WERE SOILED WITH GREASE. ACTION Gasket cleaned and staff re-instructed
34	MAIN GALLEY - SOUP SECTION	21	1	No	ALUMINUM INSULATION PIPE LAGGING COVER DETERIOTED AND NOT EASILY CLEANABLE. ACTION Lagged pipes require boxing in. On the list for the project team. Quotation received.
35	MAIN GALLEY - SOUP SECTION	33	1	No	EXCESSIVE ACCUMULATION OF WATER ON THE DECK. ACTION Standing water due to ships lie, staff instructed to remove excess water when and where it accumulates.
36	MAIN GALLEY - SOUP SECTION	34	1	No	STEAM LEAK AROUND VALVE STEMS OF TWO STEAM KETTLES. ACTION These are constantly in use planning to repair in Southampton. Part completed.
37	MAIN GALLEY - COLD LARDER	26	3	Yes	A FEW UTENSILS SUCH AS TONGS AND KNIVES WERE SOILED AND STORED AS CLEAN. ACTION Utensils removed and cleaned and staff re-instructed in cleaning and storage procedures
38	MAIN GALLEY - COLD LARDER	21	1	No	THE SUNKIST JUICE EXTRACTOR SPINDLE COLLAR WAS BROKEN. ACTION Machine has been replaced.
39	MAIN GALLEY - COLD LARDER	26	3	Yes	A FEW PANS, PLATES AND BOWLS WERE SOILED AND STORED AS CLEAN. ACTION Utensils removed and cleaned and staff re-instructed in cleaning and storage procedures
40	MAIN GALLEY - SALAD PRODUCTION AREA	21	1	No	THE RIGHT COMPARTMENT OF THE TWO-COMPARTMENT FOOD PREPARATION SINK WAS SEVERELY PITTED MAKING IT DIFFICULT TO CLEAN. ACTION Sink replaced.
41	MAIN GALLEY - SALAD PREPARATION AREA	21	1	No	EXCESSIVE SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE VEGETABLE CHOPPER. ACTION Sealant removed and renewed.
42	MAIN GALLEY - SALAD PREPARATION AREA	33	1	No	SEALANT WAS SEPARATING AT THE BULKHEAD-DECKHEAD JUNCTURE. ACTION New profile strip fitted.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
43	MAIN GALLEY - PASTRY AREA	33	1	No	STANDING WATER WAS NOTED ON THE DECK AT THE BASE OF A SUPPORT BEAM UNDER THE PA SYSTEM. ACTION Water removed and area re-tiled.
44	MAIN GALLEY - PASTRY AREA	20	0	No	1 OF 2 PROOFING OVENS WAS LABELED OUT OF ORDER (PARTS ARE ON ORDER). ACTION Awaiting spare parts – in progress.
45	MAIN GALLEY - PASTRY AREA	33	1	No	A LARGE AMOUNT OF STANDING WATER WAS NOTED ON DECK BENEATH HOBART MIXERS (MX003). ACTION Staff re-instructed in removing any built up water from the cleaning process.
46	MAIN GALLEY - PASTRY AREA	33	1	No	STANDING WATER WAS NOTED ON THE DECK IN THE FLOUR LOCKER. ACTION Staff re-instructed in removing any built up water from the cleaning process.
47	MAIN GALLEY - PRODUCTION AREA	27	1	No	THE STEAM LINE TO THE STEAM KETTLE WAS SOILED. ACTION Pipe has been cleaned and staff instructed
48	MAIN GALLEY - WAREWASH AREA	22	0	No	THE GLASSWASHER WAS LABELED OUT OF ORDER DUE TO AN ELECTRICAL PROBLEM. ACTION Equipment repaired same day.
49	MAIN GALLEY - WAREWASH AREA	22	0	No	A SMALL AMOUNT OF FOOD DEBRIS WAS NOTED IN THE WASH CYCLE SPRAY ARM. ACTION Spray arms are checked frequently for any blockage.
50	MAIN GALLEY - WAREWASH AREA	22	0	No	THE MOUNTED FINAL RINSE GAUGE REGISTERED IN EXCESS OF 220 DEGREES F, WHILE THE PLATE SURFACE TEMPERATURE WAS MEASURED AT 178 DEGREES F. THE FINAL RINSE TEMPERATURE GAUGE IS APPROXIMATELY 22 DEGREES OUT OF CALIBRATION. ACTION New gauges on order. One fitted.
51	CREW GALLEY - WAREWASH AREA	34	1	No	THE BACKFLOW PREVENTER ON THE PRE-WASH SPRAYER WAS LEAKING. THE BACKFLOW PREVENTER WAS REPLACED DURING THE INSPECTION. ACTION Backflow Preventer replaced , Staff to be re-instructed in procedures for checking Back Flow Preventers
52	CREW MESS - DINING AREA	21	1	No	THE FORMICA COUNTERTOP OF THE CEREAL STATION WAS CHIPPED ALONG THE LEFT SIDE OF THE COUNTER. ACTION Formica onboard project team to clad with stainless steel
53	PROVISIONS - CAVIER (BOX #3)	21	1	No	STANDING WATER WAS NOTED ON THE DECK BENEATH THE CONDENSER UNIT. NO FOOD WAS STORED BENEATH THE CONDENSER UNIT. ACTION Due to poor condition of cooling fans-quotes being sought for renewal.
54	PROVISIONS - CAVIER BOX #3	21	1	No	THE LAGGING ON THE CONDENSER LINE WAS IN DISREPAIR. ACTION Condenser line lagging wrapped in silver tape.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
55	PROVISIONS - EGG & BREAD BOX #4	21	1	No	
	AN EXCESS ICE ACCUMULATION WAS NOTED ON THE CONDENSER UNIT.				
	ACTION Unit defrosted.				
56	PROVISIONS - FROZEN RAW FISH (BOX #6)	33	1	No	
	THE METAL DECKING AT THE THRESHOLD WAS BENT UPWARDS AND DEBRIS HAD COLLECTED BENEATH THE DECKING.				
	ACTION Project Team work list to fit new aluminium deck plate				
57	PROVISIONS - BUTCHER SHOP	20	0	No	
	THREE CUTTING BOARDS WERE NOTED GOUGED ON THE SIDES AND SEVERLY SCORED ON THE CUTTING SURFACES.				
	ACTION New cutting boards ordered.				
58	PROVISIONS - GENERAL	21	1	No	
	SEVERAL WOODEN PALLETS HAD BROKEN SLATS. SOME PALLETS WERE NOT PAINTED.				
	ACTION Slats to be changed, pallets painted. Ongoing maintenance.				
59	PROVISIONS - ICE CREAM BOX	33	1	No	
	AN EXCESS ICE ACCUMULATION WAS NOTED ON THE DECK AND SOME PALLETS WHERE ICE CREAM WAS STORED.				
	ACTION Drain heater on order – in progress.				
60	MAURITANIA - HOT LINE	34	1	No	
	THE DECK DRAIN BENEATH THE HOT LINE WAS CLOGGED.				
	ACTION Drain has been unblocked.				
61	MAURITANIA - HOT LINE	20	0	No	
	DEEP FAT FRYER FF003 WAS LABELED AS OUT OF ORDER. THE BANK OF DEEP FAT FRYERS IS DUE TO BE REPLACED.				
	ACTION Equipment renewal 4 year plan.				
62	MAURITANIA - VEGETABLE PREPARATION AREA	34	1	No	
	A PIPE BEHIND COMBI OVEN CB007 WAS LEAKING ONTO THE DECK.				
	ACTION Leaking pipe repaired.				
63	MAURITANIA - VEGETABLE PREPARATION AREA	21	1	No	
	EXPOSED PIPE LAGGING WAS NOTED ON THE STEAM LINES OF THE STEAM KETTLES.				
	ACTION Pipe lagging to wrapped with silver tape.				

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
-----	----------	------	--------	----------	-------------

64	MAURITANIA - WAREWASH AREA	33	1	No	
----	----------------------------	----	---	----	--

AN EXCESS AMOUNT OF WATER WAS NOTED ON THE DECK.

ACTION Staff re-instructed in removing any built up water from the cleaning process.

65	MAURITANIA - WAREWASH AREA	22	0	No	
----	----------------------------	----	---	----	--

ONE OF THE FINAL RINSE SPRAY NOZZLES OF THE OUTBOARD FLIGHT-TYPE WAREWASHER WAS NOT OPERATING PROPERLY.

ACTION Spray arms are checked frequently for any blockages. Final rinse nozzle was renewed.

66	MAURITANIA - WAREWASH AREA	22	0	No	
----	----------------------------	----	---	----	--

THE MOUNTED FINAL RINSE TEMPERATURE GAUGE OF THE OUTBOARD FLIGHT TYPE WAREWASHER EXCEEDED 220 DEGREES F., WHILE THE PLATE SURFACE TEMPERATURE WAS MEASURED AT 175 DEGREES F. THE FINAL RINSE TEMPERATURE GAUGE IS APPROXIMATELY 25 DEGREES OUT OF CALIBRATION.

ACTION New gauge fitted.

67		*	0	No	
----	--	---	---	----	--

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].